

Savor Summer: Easy Tomato Zucchini Casserole Recipe

thinly sliced zucchini and tomatoes



OVEN
375°F

TIME
3-4 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

- 2 medium zucchini, thinly sliced
- 3 medium tomatoes, thinly sliced (ripe but firm work best)
- 1 small onion, thinly sliced
- 2 cloves garlic, minced
- 1 tablespoon olive oil
- Salt and black pepper, to taste
- 1 teaspoon Italian seasoning
- 1 cup shredded mozzarella cheese
- 1/3 cup grated Parmesan cheese
- 1/2 cup seasoned breadcrumbs (or panko for extra crunch)
- 1 tablespoon melted butter (for topping)
- Optional: fresh basil or parsley for garnish

Swaps and Notes:

Zucchini & Tomatoes: You can use a mix of summer squash types, like yellow squash, alongside zucchini. For tomatoes, a mix of larger slicing tomatoes and smaller cherry or grape tomatoes (halved) can add visual interest.

Onion: If you don't have a small onion, a quarter of a larger onion, or a couple of shallots, would work.

Cheese: Feel free to adjust the cheese blend to your liking. Provolone or a blend of Italian cheeses would also be delicious. For extra saltiness, a sprinkle of grated Pecorino Romano instead of Parmesan.

Breadcrumbs: If using plain breadcrumbs, you can add a pinch of garlic powder and dried herbs (like oregano or basil) to them before mixing with butter. Panko will indeed give a much crunchier topping.

Herbs: Fresh basil and parsley are fantastic for garnish, but a sprinkle of dried oregano or marjoram could be added to the vegetable layers if you don't have fresh herbs.

Add Protein: For a more substantial meal, you could add cooked ground sausage, shredded chicken, or chickpeas in a layer.

Directions:

Preheat Oven & Prepare Dish: Get your oven ready by preheating it to 375°F (190°C). Lightly grease an 8x8-inch baking dish. This size is perfect for a cozy casserole.

Sautø Aromatics: In a small skillet, heat the olive oil over medium heat. Add your thinly sliced onion and minced garlic. Sautø them for about 3-4 minutes, stirring occasionally, until they become soft and wonderfully fragrant. Once done, spread this aromatic onion and garlic mixture evenly across the bottom of your prepared baking dish.

Layer Vegetables & Season: Now for the star vegetables! Arrange the thinly sliced zucchini and tomato slices in neat, overlapping rows directly on top of the onion and garlic layer in the baking dish. Once layered, sprinkle generously with salt, black pepper, and Italian seasoning. This step is crucial for enhancing their fresh flavors.

Add Cheese Layers: Evenly sprinkle the shredded mozzarella cheese over the layered vegetables. Follow that with a layer of grated Parmesan cheese. This dual cheese approach ensures both meltiness and a sharp, savory kick.

Prepare & Add Topping: In a small separate bowl, combine the ½ cup of seasoned breadcrumbs with the 1 tablespoon of melted butter. Toss them together until the breadcrumbs are evenly coated. Sprinkle this buttery, crispy mixture evenly over the cheese layer on top of the casserole.

Bake: Place the uncovered baking dish into your preheated oven. Bake for 25-30 minutes, or until the vegetables are tender when pierced with a fork, and the cheesy, breadcrumb topping is deliciously golden brown and bubbly.

Cool & Garnish: Once baked, carefully remove the casserole from the oven and allow it to cool slightly for a few minutes. This helps the cheese set. Before serving, garnish with fresh basil or parsley for an extra pop of color and freshness.

Serve: Serve warm and enjoy every cheesy, flavorful bite of this summer delight!

Tips for Success:

Thin Slices are Key: Uniformly thin slices of zucchini and tomato ensure even cooking and a beautiful presentation. A mandoline slicer can achieve this perfectly, but a sharp knife works too.

Don't Overcook Zucchini: Zucchini releases a lot of water. Don't overbake, as this can make the casserole watery. The 25-30 minute bake time is usually sufficient.

Season Well: Vegetables need ample seasoning. Don't be shy with the salt, pepper, and Italian seasoning, as it really brings out their natural flavors.

Broil for Extra Crisp: If your topping isn't as golden as you'd like after baking, you can place the casserole under a preheated broiler for 1-2 minutes. Watch it very closely to prevent burning!

Rest Before Serving: Letting the casserole rest for a few minutes after baking helps the cheese and vegetables set, making for cleaner scoops.

Serving Suggestions and Pairings:

DIRECTIONS

1. **Preheat : Oven & Prepare Dish:** Get your oven ready by preheating it to 375°F (190°C). Lightly grease an 8x8-inch baking dish. This size is perfect for a cozy casserole.
2. **SautØ Aromatics:** In a small skillet, heat the olive oil over medium heat. Add your thinly sliced onion and minced garlic. SautØ them for about 3-4 minutes, stirring occasionally, until they become soft and wonderfully fragrant. Once done, spread this aromatic onion and garlic mixture evenly across the bottom of your prepared baking dish.
3. **Layer : Vegetables & Season:** Now for the star vegetables! Arrange the thinly sliced zucchini and tomato slices in neat, overlapping rows directly on top of the onion and garlic layer in the baking dish. Once layered, sprinkle generously with salt, black pepper, and Italian seasoning. This step is crucial for enhancing their fresh flavors.
4. **Add : Cheese Layers:** Evenly sprinkle the shredded mozzarella cheese over the layered vegetables. Follow that with a layer of grated Parmesan cheese. This dual cheese approach ensures both meltiness and a sharp, savory kick.
5. **Prepare & : Add Topping:** In a small separate bowl, combine the ¾ cup of seasoned breadcrumbs with the 1 tablespoon of melted butter. Toss them together until the breadcrumbs are evenly coated. Sprinkle this buttery, crispy mixture evenly over the cheese layer on top of the casserole.
6. **Bake:** Place the uncovered baking dish into your preheated oven. Bake for 25-30 minutes, or until the vegetables are tender when pierced with a fork, and

the cheesy, breadcrumb topping is deliciously golden brown and bubbly.

7. **Cool & : Garnish:** Once baked, carefully remove the casserole from the oven and allow it to cool slightly for a few minutes. This helps the cheese set. Before serving, garnish with fresh basil or parsley for an extra pop of color and freshness.
8. **Serve:** Serve warm and enjoy every cheesy, flavorful bite of this summer delight!
9. **Tips for Success: Thin Slices are Key:** Uniformly thin slices of zucchini and tomato ensure even cooking and a beautiful presentation. A mandoline slicer can achieve this perfectly, but a sharp knife works too.
10. **Don't : Overcook Zucchini:** Zucchini releases a lot of water. Don't overbake, as this can make the casserole watery. The 25-30 minute bake time is usually sufficient.
11. **Season : Well:** Vegetables need ample seasoning. Don't be shy with the salt, pepper, and Italian seasoning, as it really brings out their natural flavors.
12. **Broil for : Extra Crisp:** If your topping isn't as golden as you'd like after baking, you can place the casserole under a preheated broiler for 1-2 minutes. Watch it very closely to prevent burning!
13. **Rest : Before Serving:** Letting the casserole rest for a few minutes after baking helps the cheese and vegetables set, making for cleaner scoops.
14. **Serving Suggestions and Pairings:** This Tomato Zucchini Casserole is wonderfully versatile. It shines as a vegetarian main dish when paired with a simple green salad and crusty bread to soak up any juices. It also makes an excellent side dish for grilled chicken, fish, or even a classic burger. For a complete summer meal, try serving it alongside:
 15. Grilled chicken or fish
 16. A light pasta salad
 17. Quinoa or couscous
 18. Your favorite grilled meats
19. **Storage and Leftover Tips:** Leftover Tomato Zucchini Casserole can be stored in an airtight container in the refrigerator for up to 3-4 days. To reheat, you can microwave individual portions, or for best results (to maintain topping crispness), warm it in a preheated oven at 350°F (175°C) until heated through and bubbly. If the topping has lost its crunch, you can add a fresh sprinkle of breadcrumbs before reheating in the oven.
20. **More Recipes You Will Love:** If you enjoyed the easy, comforting nature of this summer casserole, you'll find similar satisfaction in these other fantastic recipes:
 21. For another delicious one-pan meal packed with flavor, my This Tomato Skillet with Okra and Sausage is My Favorite Quick Dinner Packed with Southern Flavor is a must-try.
 22. If you love the convenience of casseroles, my : This Mexican Chicken and Rice Casserole is My Favorite One-Pan Dinner That's Always a Hit is a crowd-pleaser.
 23. And for a truly effortless weeknight solution, check

out my This Dorito Casserole is My Favorite Weeknight Dinner Shortcut.

24. For a fantastic breakfast or brunch casserole, try my This One-Pan Breakfast Bake Will Make You Skip.
25. If you're feeding a crowd quickly, these : These Sheet Pan Quesadillas are My Favorite Way to Feed a Crowd Fastare a lifesaver.

SWAPS & NOTES

Zucchini & Tomatoes: You can use a mix of summer squash types, like yellow squash, alongside zucchini.

For tomatoes, a mix of larger slicing tomatoes and smaller cherry or grape tomatoes (halved) can add visual interest.

Onion: If you don't have a small onion, a quarter of a larger onion, or a couple of shallots, would work.

Cheese: Feel free to adjust the cheese blend to your liking.

TIPS FOR SUCCESS

Thin Slices are Key: Uniformly thin slices of zucchini and tomato ensure even cooking and a beautiful presentation.

A mandoline slicer can achieve this perfectly, but a sharp knife works too.

Don't Overcook Zucchini: Zucchini releases a lot of water.

Don't overbake, as this can make the casserole watery.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/savor-summer-easy-tomato-zucchini-casserole-recipe/>